



## Bar Snacks

Served from 11:00am to 10:00pm

### April Seasonal ingredient: Chocolate

Shaved bresaola, crumbled blue cheese, endive, fresh pear, chocolate oil \$15

- Brûléed duck parfait, rhubarb jam, toasted brioche \$16
- Croissant bun, De Palma culatello ham, herbed ricotta, rocket, pine nuts \$9
- Freshly shucked natural oysters, lemon (gf) \$4.5 each
- Warm marinated mixed olives (gf.vg) \$9
- Crispy fried chicken, buttermilk dressing, gherkins \$15
- Salt & pepper squid, lemon, aioli \$16
- Sautéed mushrooms, toasted sourdough, lardo \$14
- Toasted bread, trio of dips (v) \$14
- Chips, vintaged seasoning, aioli (v) \$9
- Mixed leaf salad, house dressing (gf.vg) \$9
- Grilled sourdough, goats curd, figs, tomatoes, fennel seeds, chilli oil \$12
- Club sandwich – shaved chicken, bacon, lettuce, tomato, mayonnaise \$16
- Vintaged burger – 100% Angus beef, bacon, cheese, lettuce, tomato \$18
- Classic Caesar salad \$22
- Steak tagliata, tomato, rocket, lemon, Grana Padano, olive oil (gf) \$35
- Fish n' chips – battered flathead, chips, tartare sauce, lemon \$34
- Warm chocolate cake, strawberries, whipped cream (v) \$17
- Classic vanilla crème brûlée (gf.v) \$16
- Selection of Australian cheeses, dried fruit, lavosh cracker \$25

## High Tea

Available 2:00pm to 4:00pm - bookings essential

Fresh scones with jam & cream, finger sandwiches, assorted pastries & petit fours

Served with loose leaf tea & coffee

\$45per person or \$65per person with a glass of French Champagne

One bill per table GST included  
Complimentary Wi-Fi available – hpublic  
1.5% surcharge applies to credit card transactions  
15% surcharge applies on Public Holidays  
GF = Gluten Free  
V = Vegetarian  
VG = Vegan